



**COURTHOUSE**

**GRILLE**

**YOU BE THE JUDGE**

# APPETIZERS

**CALAMARI STEAK 10.95** Tender calamari steaks seasoned with sea salt, cracked black pepper and Italian herbs, flash fried and topped with capers and sweet peppers

**BRAISED SHORT RIB 11.95** Red wine braised, parsley puree on a slow poached egg

● **LAMB CHOP LOLLIPOPS MKT** Plump New Zealand lamb chops marinated in olive oil and herbs with pomegranate and dates

**SPINACH & ARTICHOKE TOMATO DIP 8.95** Our house-made dip features pepper jack, Parmesan & Swiss cheeses blended with baby spinach, garlic, artichoke & sun-dried tomatoes, served with house made corn chips & garlic flat bread

**BLUE CRAB CAKES 11.95** Wild-caught Blue crab meat, formed by hand with roasted tri-color bell peppers set upon a bed of mixed greens with a tomato garlic aioli

● **ITALIAN SAUSAGE AND PEPPERS 9.95** Ernesto's own Italian sausage recipe sautéed with caramelized onions & tri-color bell peppers tossed with house marinara

**STEAK TIPS 10.95** Tender steak slices sautéed with portabella mushrooms and caramelized onions, drizzled with balsamic sauce, served with toast points

● **CAPRESE DI BUFFALO 9.95** Freshly sliced tomato & Buffalo mozzarella & basil drizzled with olive oil

**SAN MARCO TUSCAN MEATBALLS 5.95** Italian meatballs bathed in raspberry chipotle sauce sitting on a bed of sautéed spinach & caramelized onions

**DUCK POT STICKERS 5.95** Topped with a Sherry demi-reduction, shallots and dried cherries

**FLATBREAD 8.95** \*Margherita - tomato, mozzarella & pesto \*Carnivore - sausage, pepperoni, prosciutto, Ricotta & marinara

# SALADS

## Entrée Salads

● **CHG CHERRY CHICKEN 14.95** Garden greens, grilled chicken breast, pecans, red onion, gorgonzola, dried cherries with our unique Cherry Vinaigrette

**MAURICE 13.95** Black Forest ham, roasted turkey, Swiss Cheese, iceberg, green onion, hardboiled egg, sweet gherkins, olives with iconic Maurice dressing

**GRILLED SALMON 16.95** Seared Atlantic Salmon filet atop spring mix greens, asparagus, cherry tomatoes with balsamic vinaigrette

## Side Salads

**COURTHOUSE GARDEN SALAD 4.95** Spring mix greens & Romaine, cucumber, cherry tomatoes, julienned carrots, radish & croutons

**CLASSIC CAESAR 10.95** Romaine, red Belgian endive, lemon, Parmigiano Reggiano, garlic crostini & CHG Caesar dressing  
\* with entrée 3.50 / add chicken 4.00 shrimp 5.00 salmon 7.00

**CHOICE OF DRESSING** House Italian Vinaigrette, Ranch, Bleu Cheese, Cherry Vinaigrette, Thousand Island, Balsamic Vinaigrette

# SOUPS & SANDWICHES

**MINISTRONE 3.50 CUP 4.50 BOWL** Garden fresh Italian vegetables, pasta noodles in herbed tomato broth and touch of extra virgin olive oil

**FRENCH ONION 3.95 CUP 4.95 BOWL** Slow cooked onions in rich herb beef broth, topped with crostini & melted Provolone

**SOUP DEL GIORNO 3.50 CUP 4.50 BOWL** Something new each day. Always prepared from scratch. Ask server for details.

**KOBE BEEF BURGER 10.95** Half pound "American Kobe Beef" (Wagyu), served with seasoned fries & coleslaw  
\* add cheese .75 or applewood bacon 1.25

**PRIME RIB SANDWICH 11.95** Slow cooked prime rib with cheddar cheese, horseradish mousse on a ciabatta roll served with au jus & seasoned fries

**VEAL PARMESAN SANDWICH 13.95** Pan-fried Veal cutlet with Parmesan breading, baked with marinara, Provolone & Caciocavallo cheese on grilled herbed flat bread, served with seasoned fries

# SIDE DISHES

**LINGUINI WITH MARINARA 4.95**

**BRANDIED MUSHROOMS 2.50**

**MAC & CHEESE 5.95**

**EGGPLANT PARMESAN 5.95**

**VEGETABLE MEDLEY 2.95**

**FRENCH FRIES 2.95**

**ONION RINGS 2.95**

**BAKED POTATO 2.50**

\* with dinner 1.00 \*

# FROM THE GRILLE

Entrées include House Rolls & Courthouse Garden Salad. We use Choice steakhouse quality beef exclusively.


- FILET MIGNON 30.95** The most tender Certified Black Angus center cut filet mignon cooked to your liking, served with Burgundy mushrooms, char grilled asparagus & potato du jour
- RIB EYE 28.95** Choice 14oz. Delmonico rib eye steak with natural beef juices, char grilled asparagus & potato du jour
- NEW YORK STRIP 27.95** Center cut New York Strip, mushroom cabernet demi-glace, char grilled asparagus & potato du jour
- BURGUNDY BRAISED SHORT RIB 21.95** Beef short rib braised in Burgundy wine, sautéed spinach & fennel, potato du jour
- BISTRO TENDERLOIN & SHRIMP 19.95** Two choice medallions of beef marinated in natural juices, grilled with shrimp, topped with demi-glace & served with vegetable & potato du jour
- VEAL CHERRY 21.95** Sautéed veal medallions with Michigan cherries, wild mushrooms, caramelized shallots and port wine reduction sauce, wilted spinach and potato du jour
- VEAL MARSALA 21.95** Tender veal cutlets pan seared with wilted spinach, wild mushrooms & Marsala sauce and potato du jour
- VEAL SALTIMBOCCA 22.95** Sautéed veal cutlets topped with prosciutto, provolone cheese & spinach with a dry white wine demi-glace, served with sautéed spinach & potato du jour
- SPRING LAMB CHOPS 28.95** New Zealand Lamb Chops marinated in extra virgin olive oil, rosemary & seasonings, char-grilled and served with vegetable & potato du jour
- PORK OSSO BUCO 22.95** Braised pork shank prepared with sliced mushrooms, diced bacon, sun-dried tomatoes, shallots cooked in Madiera wine, with vegetable & potato du jour
- COURTHOUSE MEATLOAF 15.95** A blend of "American Kobe Beef" (Wagyu), ground pork and roasted vegetables, generously seasoned, topped with rich mushroom gravy, vegetable & potato du jour
- PRIME RIB 10 OZ 21.95 14 OZ 26.95** Hand rubbed with Courthouse herbs & spices, slow roasted, vegetable & potato du jour  
\* Available Friday, Saturday and Sunday Evenings

# SEAFOOD

Entrées include House Rolls & Courthouse Garden Salad.

- GREAT LAKES PERCH 19.95** Dusted in panko & Parmesan crumbs, sautéed with capers & lemon with roasted vegetable risotto
- PECAN CRUSTED WALLEYE 21.95** Fresh Great Lakes walleye crusted in toasted pecans then topped with caramelized peach beurre blanc, served with potato and vegetable du jour
- FILET OF TROUT 21.95** Pan seared filet of Rainbow trout topped with Pizzaiola salsa of tomato, peppers, onion & black olives, served with char grilled asparagus and potato du jour
- GRILLED ATLANTIC SALMON DISARONNA 20.95** Grilled salmon filet finished with amaretto sauce, apricots and almond slivers, served with char grilled asparagus & potato du jour
- CRAB STUFFED COLOSSAL SHRIMP 24.95** Jumbo shrimp stuffed with fresh crab meat, baked and covered with a fine sherry cream sauce, served with vegetable risotto and sautéed spinach
- SCALLOPS 23.95** Large sea scallops pan seared served with shallot risotto, char grilled asparagus & white wine butter sauce
- CLASSIC FISH & CHIPS 15.95** Lager-style beer battered Atlantic cod, our signature tartar sauce, fries & coleslaw

 Gluten Free Entrée

 Vegetarian Entrée

Split Plate Charge \$5.00

Ask your server about menu items that are cooked to order. Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.

# CHICKEN

Entrées include House Rolls & Courthouse Garden Salad.

- CHICKEN TOSCA 17.95** Chicken breasts baked in a light batter of flour, egg, Italian spices & Romano cheese
- CHICKEN MARSALA 17.95** Sautéed chicken breasts in savory sauce of mushroom, artichoke, garlic & Marsala wine
- CHICKEN PICCATA 16.95** Sautéed chicken breasts, artichoke hearts, capers, lemon beurre blanc served over linguini
- CHICKEN PARMESAN 15.95** Chicken breasts with Parmesan breading, pan-fried then baked with marinara & Italian cheeses

# PASTAS

Entrées include House Rolls & Courthouse Garden Salad.

- FETTUCINE ALFREDO 14.95** Egg fettucine with shallots, garlic & cream, Parmigiano Reggiano cheese topped with fresh herbs  
\* add chicken 4.00 shrimp 5.00 salmon 7.00
- SHRIMP SCAMPI ROMA 18.95** Gulf shrimp sautéed in butter and fresh garlic, diced Roma tomatoes, sliced onions and fresh spinach tossed with linguini pasta
- SAUSAGE RAVIOLI 15.95** Italian sausage, broccolini, Mozzarella, Ricotta & Romano cheese ravioli baked with marinara & Italian cheeses
- ROASTED VEGETABLE RAVIOLI 14.95** A blend of roasted vegetables with Parmesan & mozzarella cheese ravioli tossed with Palomino sauce, sautéed peppers, onions, asparagus & corn
- JUMBO CRAB RAVIOLI 23.95** Lemon pepper pasta filled with jumbo crab, celery, onion & garlic topped with sherry cream sauce, boursin cheese, portabella mushroom and roasted red peppers
- MAC N' CHEESE 14.95** A unique Grille blend of two Michigan cheeses - velvety Pinconning and a sharp cheddar, also Parmesan & béchamel tossed with cavatappi pasta then baked with a crunchy cracker crumb crust  
\* with ham & bacon 16.95 / with lobster tail chunks 18.95
- VEGETABLE PAELLA 15.95** Roasted zucchini, yellow squash, red onion & bell peppers with imported Arborio rice & house spices  
\* add chicken 4.00 shrimp 5.00 salmon 7.00
- EGGPLANT PARMIGIANO 14.95** Breaded eggplant medallions layered with zucchini, squash and onions topped with marinara and our three cheese blend, baked & drizzled with rich balsamic vinegar
- TORTELLONI GORGONZOLA 14.95** Cheese tortelloni with garden peas and prosciutto tossed in a mild gorgonzola cream sauce
- ERNESTO LASAGNA 14.95** Layered fresh egg pasta with ground beef, Italian sausage, ricotta and spinach baked under tomato & meat sauce and a trio of Italian cheeses
- LINGUINI FAGIOLINI 15.95** A healthy, flavorful dish of sautéed spinach, green leafletuce & fagiolini beans in a light garlic sauce with linguini  
\* add chicken 4.00 shrimp 5.00 salmon 7.00
- PASTA BELLA MUCCI 11.95** Linguini with marinara, meat sauce or Bolognese  
\* add housemade meatballs 2.95 Italian fennel sausage 3.25

# KIDS' MENU

**MAC N' CHEESE 7.99**  
**SPAGHETTI WITH MARINARA 7.99**

**CHICKEN TENDERS & FRIES 7.99**  
**HAMBURGER AND FRIES 7.99**

# DESSERTS

**N.Y. CHEESECAKE 6.50**  
**TIRAMISU 5.50**  
**GLUTEN FREE CHOCOLATE CAKE 6.50**

**SPUMONI 3.25**  
**LIMONCELLO CHEESECAKE 6.50**  
**LARGE CANNOLI 3.95**

# BEER LIST

BEERS ON DRAFT IN CHILLED 20OZ. PINT GLASSES

**SAMUEL ADAM'S 6.50**

**BELL'S SEASONAL 6.50**

**STELLA ARTOIS 6.50**

**BUD LITE 5.00**

**LABATT'S BLUE 5.25**

**SEASONAL PICKS (3) MKT**

*Ask your server about our Seasonal Draft Beer Selections*

## Bottled Beers

**BUDWEISER 3.75**

**BUD LIGHT 3.75**

**CORONA 4.50**

**HEINEKEN 4.75**

**AMSTEL LITE 3.50**

**MOLSON 4.00**

**LABATT LIGHT 3.75**

**MICHELOB ULTRA 4.00**

**MILLER LITE 3.75**

**LABATT NON-ALCOHOLIC 3.75**

**O'DOULS NON-ALCOHOLIC 3.50**

# AFTER DINNER WARMERS

**FRENCH COFFEE 9.00** *Courvoisier VS Cognac, Sugar in the Raw, House Blend Coffee, Whipped Cream*

**IRISH COFFEE 9.00** *Jameson 12 Year Irish Whiskey, Sugar in the Raw, House Blend Coffee, Whipped Cream*

**NUTTY IRISHMAN 9.00** *Bailey's Irish Cream, Frangelico, House Blend Coffee, Caramelized Sugar Rim, Whipped Cream*

**SPANISH COFFEE 9.00** *Courvoisier VS Cognac, Brandy, Kahlua, House Coffee, Caramelized Sugar Rim, Whipped Cream*

**ESPRESSO 4.00** *add Hazelnut, Vanilla or Caramel flavor .50*

**CAPPUCCINO 5.50** *add Hazelnut, Vanilla or Caramel flavor .50*

# EVENT PLANNING

**WHATEVER YOUR EVENT: WEDDING, SHOWER, REHEARSAL DINNER, CORPORATE MEETING, HOLIDAY PARTY, MEMORIAL LUNCHEON  
YOU'LL ENJOY THE SPECIAL FOOD, SERVICE AND AMBIANCE OF THE COURTHOUSE GRILLE'S PRIVATE ROOMS**

*Eight private rooms, Seating for 8-100 guests, Two rooms open to patios, Six rooms feature fireplaces, Variety of floor plans, Free parking for 200 cars, Customizable & personalized menus, Full service bar offerings, Excellent service. Banquet menus available on our website.*

# CONTACT US

*Find Menus, Banquet Menus & Information, Photos, Featured Items & Upcoming events*

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**WWW.FACEBOOK.COM/COURTHOUSEGRILLE**

**734-453-2002**